CLAIMS

1. A composition comprising as a first component an enzyme having galactose oxidase activity and as a second component an oxidizable substrate for the enzyme having galactose oxidase activity and/or an enzyme which is capable of converting a compound into a substrate for the enzyme having galactose oxidase activity.

2. A composition according to claim 1 wherein the second component oxidizable substrate is at least dimeric with respect to galactose.

3. A composition according to ~~claim~~ 1 or 2 wherein the enzyme having galactose activity is derived from an organism which is selected from the group consisting of a plant species, a fungal species and a bacterial species.

4. A composition according to claim 1 wherein the enzyme having galactose activity is galactose oxidase.

5. A composition according to claim 1 wherein the compound which can be converted into a substrate for the enzyme having galactose oxidase activity is a galactose containing compound.

6. A composition according to claim 1 wherein the compound which can be converted into a substrate for the enzyme having galactose oxidase activity is a compound naturally present in cereal flour or a component hereof.

7. A composition according to ~~claim~~ 6 wherein the compound naturally present in cereal flour is a pentosan or a xylan.

8. A composition according to claim 1 which comprises a compound which is an oxidizable substrate for the enzyme having galactose oxidase activity.

9. A composition according to claim 8 wherein said oxidizable substrate compound is a component of a compound naturally present in cereal flour.

10. A composition according to claim 9 wherein the oxidizable substrate compound is selected from the group consisting of a galactan, a galactose oligomer or dimer, or galactose.

11. A composition according to claim 10 wherein the oxidizable substrate compound is lactose.

12. A composition according to claim 1 wherein the second component is an enzyme selected from the group consisting of a hemicellulase, a pentosanase, a xylanase, an arabinofuranosidase, a mannanase, a galactanase and a β-galactosidase.

13. A composition according to claim 1 which comprises a further enzyme component selected from the group consisting of a cellulase, a starch degrading enzyme, a lipase and a protease.

14. A composition according to any of claims 1-13 further comprising a non-enzymic dough additive compound.

15. A composition according to claim 1 wherein the amount of enzyme having galactose oxidase activity is in the range of 1 to 10,000 units pr g.

16. A method of preparing a flour dough comprising adding to the dough an amount of the composition of any of claims 1-15 which is sufficient to obtain an amount of an enzyme having galactose oxidase activity in the dough which is in the range of 1 to 10,000 units per kg of flour.

17. A method according to claim 16 wherein the enzyme having galactose oxidase activity is galactose oxidase.

18. A method according to claim 16 or 17 wherein the flour dough is a noodle dough.

19. A method according to claim 16 or 17 wherein the dough is an alimentary paste dough.

20. A method of preparing a bakery product, comprising baking the flour dough obtained by the method of claim 16.

21. Use of the composition of claim 1 as a dough and/or bread improving agent.

22. Use according to claim 21 wherein the composition further comprises a ~~further~~ enzyme component selected from the group consisting of a cellulase, a starch degrading enzyme, a lipase and a protease.

23. Use according to claim 21 or 22 wherein the composition ~~is one further~~ comprising a non-enzymic dough additive compound.

24. Use according to claim 21 or 22 wherein the enzyme having galactose oxidase activity is added to the dough ingredients, dough additives or the dough in the form of a preparation substantially not containing other enzyme activities.

25. Use according to claim 21 wherein the enzyme having galactose oxidase activity is provided in the form of a crude enzyme preparation.